

Army Hardtack Recipe

Makes 10 pieces, a daily ration in the field



Ingredients:

- 4 cups flour (preferably whole wheat)
- Less than 2 cups water
- 4 teaspoons salt (optional)

Directions:

1. Preheat oven to 375°.
2. Mix the flour and salt together in bowl. Add just enough water (less than 2 cups) so that the dough will stick together. Knead the dough by hand.
3. Roll the dough into rectangles using a rolling pin, then cut into squares about 3" x 3" and 1/2" thick. You can use our homemade hardtack shaper to shape your dough into the right shape.
4. Press a pattern of four rows of four holes into each square using a nail, toothpick or chopstick. Make sure to not punch through the dough. Turn the hardtack over and repeat on the other side.
5. Place hardtack on ungreased cookie sheet and bake for 30 minutes. Turn each piece over and bake for another 30 minutes. The final hardtack should be slightly brown on each side.

The fresh crackers are easily broken, but will harden as they continue to dry out. If kept clean and dry, hardtack will last for years. You can learn more about hardtack at the THC blog:

thc.texas.gov/blog/hardtack-original-mre